

Varietal Wine

Peñasol Cabernet Sauvignon

This is a varietal wine from Cabernet Sauvignon grapes; a traditional variety in the region of Castilla-La Mancha. This French grape variety takes advantage of our extreme continental climate with cold winters and hot summers; its chalky, clay soils; an altitude of about 700 meters; and finally, a scarce annual rainfall.
Among the general characteristics of this grape it is worth mentioning its dense and aristocratic tannins, its deep colour, complex fruity aromas, its elegant structure and its capacity to produce crianzas with ease.

Region

The largest vineyard in the world is located on the central plateau of the Iberian Peninsula. Varietal wines are made with one type of grape. Airen and Tempranillo are the most characteristic grapes from this area, while other non-native grape varieties sucha as Cabernet Sauvignon, Syrah, Merlot, Viura, Sauvignon Blanc and Chardonnay have excellent results due to the climate and terrain in this region.

VARIETY **Cabernet Sauvignon**	STYLE **Still Wine**
ALCOHOL GRADUATION **12.5%**	SERVING TEMPERATURE **Best served between 15 and 17ºC.**

Tasting Notes

Intense dark red in colour with black fruit aromas. The palate is fruity with rich blackcurrant flavours and subtle spices. This elegant and full bodied wine has good tannin structure and a long balanced finish. Enjoy with roasts or grilled meat.

Food Pairing

Very appropriate for legumes, nuts, roasted vegetables, cold cuts, rice, stews, and grilled lamb among many others.

Technical Information

Its grapes are picked at their optimum ripeness level to obtain a well-balanced wine with just the right levels of sweetness and acidity. Then, the grapes undergo a cold maceration period for 2 or 3 days. Fermentation takes place at a controlled temperature in stainless steel tanks that never rise above 25°C.